

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant	:	JORDAN, Frederick L.	) Group Art Unit 1714
App. No.	:	10/084,236	)
Filed	:	February 26, 2002	RECEIVED
For	:	METHOD AND COMPOSITION FOR USING ORGANIC, PLANT-DERIVED, OIL- EXTRACTED MATERIALS IN JET FUELS FOR REDUCED EMISSIONS	SEP 2 5 2002 TC 1700
Examiner	:	Unknown	) ) )

## <u>INFORMATION DISCLOSURE STATEMENT</u>

United States Patent and Trademark Office P.O. Box 2327 Arlington, VA 22202

Dear Sir:

Enclosed is form PTO-1449 listing references that are also enclosed. This Information Disclosure Statement is being filed before the receipt of a first Office Action on the merits, and presumably no fee is required in accordance with 37 C.F.R. § 1.97(b)(3). If a first Office Action on the merits was mailed before the mailing date of this Statement, the Commissioner is authorized to charge the fee set forth in 37 C.F.R. § 1.17(p) to Deposit Account No. 11-1410.

Respectfully submitted,

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U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE ATTY. DOCKET NO. ORYXE.029A

APPLICATION NO. 10/084,236

INFORMATION DISCLOSURE STATEMENT **BY APPLICANT** 

(USE SEVERAL SHEETS IF NECESSARY)

APPLICANT

Frederick L. Jordan

FILING DATE February 26, 2002 **GROUP** 1714

u.			U.S. PATENT DOCUMENTS			
EXAMINER INITIAL	· DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
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**EXAMINER** 

DATE CONSIDERED

\*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.

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\$17	FORTO-1449 U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE				ATTY. DOCKET NO. ORYXE.029A	APPLIC/ 10/084	ATION NO. ,236	RECE.		
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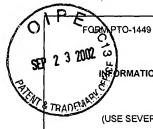
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**EXAMINER** INITIAL

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			SHEET 3 OF 3				
TO-1449	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY, DOCKET NO. ORYXE.029A	APPLICATION NO. 10/084,236				
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